

CLAIMS

- Sub A3 >
1. A method for providing a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising adding to the ingredients of said foodstuff a cross-linked starch selected for its capacity to disintegrate into discrete particles after processing.
2. A method according to claim 1 wherein said cross-linked starch is non-cereal starch.
3. A method according to claim 1 or 2 wherein said starch is degraded.
4. A method according to anyone of claims 1 to 3 wherein said starch has an amylopectin:amylose ratio of at least 90:10, preferably at least 95:5, more preferably at least 99:1.
5. A composition comprising a cross-linked starch for use in a method according to anyone of claims 1 to 4.
6. A composition according to claim 5 wherein said starch is non-cereal starch.
7. A composition according to claim 5 or 6 wherein said starch has an amylopectine:amylose ratio of at least 90:10, preferably at least 95:5, more preferably at least 99:1.
8. A composition according to anyone of claims 5 to 7 wherein said starch is derived from a genetically modified potato plant mutant or from an amylose-free potato plant mutant.
9. A composition according to anyone of claims 5 to 8 wherein said starch has been subjected to stabilisation.
10. Use of a cross-linked starch in the preparation of a foodstuff wherein the starch granules disintegrate into discrete particles.
11. A foodstuff obtainable by using a method according to anyone of claims 1 to 4.
- Sub A4 >
- Sub A5 >

12. A foodstuff comprising discrete particles derived from a starch granule.

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